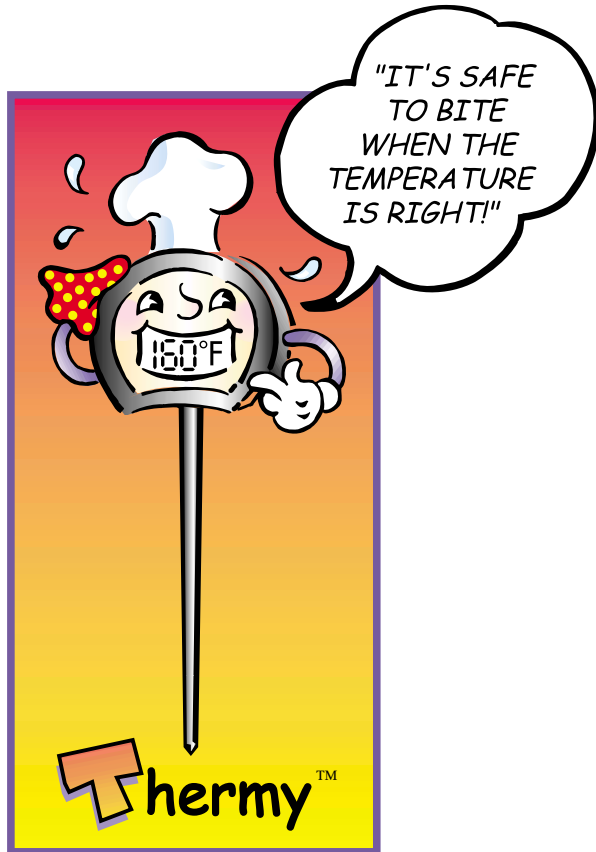



Thermy™

Thermy™ is the messenger of a national consumer education campaign designed to promote the use of food thermometers, developed by the Food Safety and Inspection Service (FSIS), U.S. Department of Agriculture (USDA).



Food Safety and Inspection Service, USDA



Thermy™ "IT'S SAFE TO BITE WHEN THE TEMPERATURE IS RIGHT!"

Temperature Rules!

... for cooking foods at home.

| | |
|--------|---|
| 145 °F | Beef, lamb & veal steaks & roasts, medium rare (medium 160 °F) |
| 160 °F | Ground beef, pork, veal & lamb Pork chops, ribs & roasts Egg dishes |
| 165 °F | Ground turkey & chicken Stuffing & casseroles Leftovers |
| 170 °F | Chicken & turkey breasts |
| 180 °F | Chicken & turkey whole bird, legs, thighs & wings |

FSIS
Food Safety and Inspection Service
U.S. Department of Agriculture
www.fsis.usda.gov

USDA Meat and Poultry Hotline
1-800-535-4555 • TTY: 1-800-256-7072
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www.fsis.usda.gov/thermy